

# 3 Course Award Winning Set Dinner For Two @ \$59.90+

*Good Ol' fashioned cooking from our chefs for that sparkle & satisfying sweetness*

## Appetizer

*Choice of*

### Chef's Truffle Wild Mushroom Soup

*Homemade wild mushrooms soup to warm up appetites.*

or

### Shells In Da Tin

*Mussels, clams & prawns sautéed in spicy tangy broth.*

## Main Course

*Choice of*

### Roasted Pork Knuckle

*Succulent pork knuckle braised and baked to perfection served with fresh greens & jumbo pork sausage accompanied with Thai chili sauce.*

*Or any two choices of*

### Australian Grain Fed Ribeye

*Air flown 200g rib eye with modest marbling grilled to your liking served with truffle sautéed mushrooms, & waffle fries accompanied with thyme sauce*

### Grilled Mango Salsa Salmon

*Grilled Norwegian king salmon drizzled with mango salsa sauce served with garlic butter New Zeland black mussels paired with potatoe rosti*

### Oriental Smoked Duck

*Sliced smoked black pepper duck breast served with grilled sausage & sweet potatoe fries topped with a slice of pineapple*

## A Sweet Affair

*Choice of*

### Nonya Chendol Waffle

*Crispy waffle topped with gula melaka, coconut cream, chendol jelly & red beans served with vanilla ice cream*

or

### Malteser Chocolate Tart

*Divine malteser layered chocolate tart served with a scoop of homemade chocolate ice cream.*

## The Bar

*Choice of*

### Mermaid Drops

*Refreshing tropical flavour with aromatic vanilla & candy lagoon taste*

or

### Pamplermousse Rose

*Fresh subtle smell of pamplermousse with organic chia seeds*